

Title	Prepare and present filtered coffee for service		
Level	2	Credits	2

Purpose	<p>This unit standard is for people training to prepare and serve filtered coffee and related beverages using semi-automated equipment in the hospitality industry.</p> <p>People credited with this unit standard are able to: prepare coffee filtration equipment and ingredients; extract coffee using coffee filtration equipment, and describe potential problems with filtered coffee and coffee filtration equipment; and present filtered coffee for service.</p>
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Classification	Hospitality > Food and Beverage Service
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Available grade	Achieved
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Guidance Information

- Definitions**
Accompaniments refer to small complimentary foods that are served with coffee, such as biscuits, chocolates or other sweets.
Establishment requirements – any policy, procedure, process or agreed requirement, either written or oral, that is made known to the candidate prior to assessment against this unit standard.
Filtered coffee – coffee made using a filtration method.
- Legislation and regulations to be complied with include but is not limited to – Food Act 2014, Health and Safety at Work Act 2015.
- For the purpose of this unit standard the immediate service environment must be kept clean, safe, and ready for use in accordance with establishment requirements.
- This unit standard can be assessed against in a simulated situation. This refers to a situation that reflects some elements of commercial realism but the candidate must be under time pressure. There must be an end user of the product and domestic equipment can be used.
- All tasks are to be carried out in accordance with establishment requirements.

Outcomes and performance criteria

Outcome 1

Prepare coffee filtration equipment and ingredients.

Performance criteria

- 1.1 Cold filtered water and quality, fresh ingredients are made available in sufficient quantity for service.
- Range ingredients may include but are not limited to – coffee, accompaniments; quality may include but is not limited to – within expiry date, aroma, appearance.
- 1.2 Equipment service items are kept at correct temperature for service, clean, free from damage, and ready for use within timeframe for service.
- Range equipment service items may include but are not limited to – cups and saucers, spoons, stirrers, filters and baskets, drip-trays, waste bins, coffee holding containers.
- 1.3 Coffee blend used is appropriate for service, and the correct grind and consistency for extraction and equipment used.
- 1.4 Coffee not for immediate use is stored with minimum exposure to oxygen, moisture, and light, at a temperature and within a timeframe that optimises coffee quality.

Outcome 2

Extract coffee using coffee filtration equipment, and describe potential problems with filtered coffee and coffee filtration equipment.

Performance criteria

- 2.1 Filter basket and filter is dosed with sufficient fresh ground coffee for the drink being made in accordance with customer requirements.
- 2.2 Coffee is extracted.
- 2.3 The colour, aroma, and taste of the filtered coffee matches and optimises the quality characteristics of the coffee blend.
- 2.4 Potential problems with filtered coffee and coffee filtration equipment are described.
- 2.5 Used coffee grinds are disposed of safely.

Outcome 3

Present filtered coffee for service.

Performance criteria

- 3.1 Filtered coffee is served in correct, pre-heated vessel for coffee in accordance with customer expectations. Filtered coffee is contained completely within clean and damage-free service vessel, with no drips or spillage.
- 3.2 Filtered coffee is served to customers using service methods that maintain its quality.
- Range quality indicators may include but are not limited to – temperature, aroma, taste, body.
- 3.3 Presentation of multiple servings of filtered coffee is coordinated to ensure group customer orders are satisfied.
- 3.4 Correct and sufficient accompaniments are served with filtered coffee.

Planned review date	31 December 2026
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Status information and last date for assessment for superseded versions

Process	Version	Date	Last Date for Assessment
Registration	1	23 February 2000	31 December 2013
Revision	2	15 November 2002	31 December 2013
Review	3	16 December 2004	31 December 2017
Review	4	12 December 2008	31 December 2017
Review	5	20 February 2014	31 December 2017
Revision	6	19 November 2015	31 December 2017
Revision	7	21 July 2016	31 December 2023
Review	8	25 November 2021	N/A

Consent and Moderation Requirements (CMR) reference	0112
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This CMR can be accessed at <http://www.nzqa.govt.nz/framework/search/index.do>.

Comments on this unit standard

Please contact Ringa Hora Services Workforce Development Council qualifications@ringahora.nz if you wish to suggest changes to the content of this unit standard.